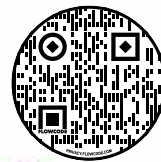


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www.chiflez.com

CHIFLEZ

— LATIN FLAVORS —

FULL



MENU

CEVICHE



STEAKS



SEAFOOD



RUM
TEQUILA
MEZCAL

PISCO
CHEERS

HAPPY HOUR
12PM - 7PM M-F
Lay back and have a drink with us, CHEERS!

Please notify server of any food allergies, Chiflez reserves the right to stop serving alcohol in compliance with state laws and company policies if necessary to prioritize a safe and enjoyable environment. 18% service charge will be added to parties of three or more.

TO SHARE



TOSTONES CON GUACAMOLE \$15.00

Fried green plantains served with Guacamole

CHIFLES CON GUACAMOLE \$15.00

Thin fried green plantain chips served with Guacamole

TOSTONES CON GUACAMOLE Y CHICHARON EN MIEL HABANERO - POCO PICANTE \$19.00

Fried green plantains served with guacamole mixed with pork loins in habanero honey

CANASTA DE PLATANO VERDE CON CARNE & QUESO DERRETIDO \$14.00

3 fried green plantains topped with sauteed steak and melted cheese

CANASTA DE PLATANO VERDE CON CAMARONES & GUACAMOLE \$14.00

3 fried green plantains topped with guacamole & sauteed shrimp

AREPA DE YUCA CON CARNE DESMECHADA \$12.00

Mash green cassava arepa stuffed with shredded beef

EMPANADA DE HARINA CON QUESO & AZUCAR \$5.00

Flour empanada stuffed with cheese topped with sugar

EMPANADA DE PLATANO VERDE \$6.00

Mash green plantain empanada with cheese



HUMAS \$6.00

Ground sweet corn wraps stuffed with cheese

HUMA FRITA C/ QUESO DERRETIDO \$8.00

Ground sweet corn wraps stuffed with cheese panned fried topped with cheese



CALAMARI FRITO CON YUCA FRITA \$18.00

Fried calamari w/ fried cassava



PASTELITOS

PASTELITO DE POLLO \$4.00

Venezuelan pastel filled with shredded chicken

PASTELITO DE CARNE MOLIDA CON QUESO \$4.00

Venezuelan pastel filled with ground beef and cheese

PASTELITO DE CARNE DESMECHADA \$4.00

Venezuelan pastel filled with shredded beef

PASTELITO DE MADURO CON QUESO \$4.00

Venezuelan pastel filled with sweet plantain and cheese

PASTELITOS SAMPLER - 1 OF EACH \$12.00

Venezuelan pastel sampler - 4 pastelitos



JOIN US

HAPPY HOUR
12PM - 7PM M-F



FINGER FOODS



CHICKEN TENDERS W/ FRIES \$18.00

Chicken tenders served with crinkle fries



SALCHIPAPA \$12.00

Crinkle fries served with beef sausage



PAPI POLLO \$14.00

Fried chicken winglets served with crinkle fries



ALAS CON HICKORY BBQ - PAPA FRITA \$16.00

5 tender wings finished with sweet texas bbq sauce - crinkle fries



ALAS CON SALSA HABANERO MANGO (PICANTE) - PAPA FRITA \$16.00

5 tender wings finished with a mango habanero sauce - crinkle fries - SPICY

BOLONES

BOLON CON QUESO \$12.00

Mash green plantain mixed with cheese

BOLON MIXTO CON QUESO & CHICHARON \$14.00

Mash green plantain mixed with cheese and pork loins



CRIOLLO



LOMO SALTADO - SKIRT STEAK \$28.00

Sautéed skirt steak with a beef reduction served with double coated fries and rice

BISTEC ECUATORIANO \$23.00

Steak sautéed with onions and tomato served with rice, double coated fries, sweet plantain and fried egg



GUATITA \$22.00

Beef tripe stew served with rice, sweet plantain and salad - Peanuts are used in this plate



TRIPA MISHKY \$24.00

Grilled pork tripe served with golden potatoes, corn and salad



MOTE PILLO CON CARNE ASADA \$20.00

Sautéed corn kernels with seasoned eggs served with grilled steak and salad



BANDEJA DE CARNE ASADA \$22.00

Steak platter served with rice, beans, sweet plantain, fried egg and salad



BANDEJA PAISA \$24.00

Colombian steak platter served with rice, beans, sweet plantain, pork loin, chorizo and avocado



BISTEC A LO POBRE \$21.00

Grilled steak served with fries, chorizo, rice and fried egg



BOLON C/ BISTEC ENCEBOLLADO \$21.00

Fried mash green plantain stuffed with cheese served with steak sautéed with onions and tomato, sweet plantains and fried egg



BANDEJA DE PECHUGA ASADA \$21.00

Grilled chicken breast served with rice, beans, plantains and double coated fries



BANDEJA DE PECHUGA EMPANIZADA \$22.00

Breaded chicken breast served with rice, beans, plantains and double coated fries



CHAUFAS

CHAULAFAN \$24.00

Sauteed asian style rice with shrimp, steak & chicken served with avocado & sweet plantain

CHAUFA DE CARNE O POLLO CON PAPAS FRITAS \$20.00

Sauteed asian style rice with chicken or steak served with double coated fries with a house aioli

CHAUFA DE MARISCOS \$24.00

Sauteed asian style rice with seafood served with an onion salsa criolla

CEVICHE\$

CEVICHE PERUANO MIXTO - PESCADO, PULPO, CAMARON - **PICANTE** \$26.00

Peruvian style ceviche with fish, shrimp and octopus served with sweet potato - **SPICY**

CEVICHE PERUANO DE PESCADO - **PICANTE**

\$20.00 Peruvian style ceviche with fish served with sweet potato - **SPICY**

LECHE DE TIGRE - PESCADO, CAMARON, PULPO, CALAMARI - **PICANTE** \$26.00

Peruvian leche de tigre ceviche with fish, shrimp, octopus, calamari served with sweet potato - **SPICY**

CEVICHE ECUATORIANO DE CAMARON & PULPO \$26.00

Ecuadorian style ceviche with shrimp and octopus

CEVICHE ECUATORIANO DE CAMARON \$20.00

Ecuadorian style ceviche with shrimp

SEAFOOD



CAMARONES GRANDES SALTEADOS \$22.00

Jumbo shrimp sautéed with peppers and garlic based butter served with rice, fried green plantains and salad



ARROZ MARINERO \$24.00

Shrimp, calamari, octopus and mussels sautéed with rice served with an onion salsa criolla



TRUCHA A LA PLANCHA SIN HUESO EN SALSA DE MANTEQUILLA DE AJO \$24.00

Trout deboned pan fried with a garlic butter served with rice, fried green plantains and salad



PARGO ROJO FILETE CON PIEL A LA PLANCHA EN SALSA DE MANTEQUILLA DE AJO \$24.00

Red snapper skin on fillet pan fried with a garlic butter sauce served with rice, fried green plantain and salad



FILETE DE PESCADO A LA PLANCHA EN SALSA DE MANTEQUILLA DE AJO \$19.00

Fish fillet pan fried with a garlic butter sauce served with rice, fried green plantain and salad



PICADA DE MARISCOS \$36.00

Seafood Sampler - calamari, jumbo shrimp, fish fillet & fried casava served with tartar sauce

STEAKS—

CHIFLEZ
— LATIN FLAVORS —

PICADA CHURRASQUERIA \$55.00

Churrasqueria Sampler - skirt steak, chorizo, 4 tender wings with mango habanero bbq, grilled sirloin steak, double coated fries, sweet plantains, rice and beans

TOP SIRLOIN STEAK \$38.00

Top Sirloin Steak served with double coated fries, rice & beans

JALEA \$38.00

Peruvian Jalea - golden brown fried calamari, fish fillet, shrimp, green mussels, fried cassava served with onion salsa criolla

ENTRANA ASADA \$42.00

14 oz Skirt steak served with double coated fries, rice and beans

SOUPS

CHIFLEZ
— LATIN FLAVORS —



SOPA DE MARISCOS \$24.00

Seafood Soup



CALDO DE BAGRE \$16.00

Catfish Soup



CALDO DE PATA \$16.00

Cow Foot Soup



CALDO DE GALLINA \$16.00

Hen Soup



ENCEBOLLADO PESCADO \$19.00

Tuna soup



ENCEBOLLADO MIXTO CON CAMARONES \$24.00

Tuna and shrimp soup

SALADS



ENSALADA DE AGUACATE \$14.00

Avocado salad mixed with lettuce, tomato, onions, carrots with dressing on the side



ENSALADA DE PECHUGA ASADA CON AGUACATE \$16.00

Grilled chicken breast salad served with lettuce, tomato, onions, carrots with dressing on the side